



## Station Menus

*~Per Person Price Includes All Food Items Listed~*

*~Staffing, Rentals, Bar Service Priced Separately~*

### **Carving Station**

*The following Station can be **Pre-Carved** and served on large decorative platter or **Carved to Order** by a Professional Chef's Assistant (staff charges apply).  
Seasonal Grilled Vegetables, Red Skinned Whipped Potatoes & Rolls*

#### **Choice of Two Meats**

##### ***Tender Brisket***

*With Sweet & Smokey Jus*

##### ***Grilled Pork Loin***

*With a Bourbon Dijon Cream*

#### ***Roasted Chicken Breasts & Thighs***

*With a White Wine and Shallot Gravy*

#### ***Station Served with:***

*Seasonal Grilled Vegetables*

*Creamy Whipped Red Skin Potatoes*

*Assorted Rolls & Sea Salted Butter*

**\$18.00 pp**

### **Slider Station (2 Sliders per person)**

***(Choose 3 types of sliders)***

*Served with Crispy Kettle Chips, & French Onion Dip*

*Smoked Gouda Mac & Cheese*

***Short Rib Slider with Apple Horseradish Slaw***

***Beef Burger Slider, Gorgonzola Mousse, Arugula & Blackberry Jam***

***Ginger Chicken Slider, Guacamole, Lettuce, Tomato & Onion***

***Pulled Pork, Pickled Vegetables & Spicy Mayo***

**\$14.95 pp**



## **Southern Stations**

### ***Chicken & Waffle Station***

*Fresh Waffles & Crispy Fried Chicken  
Served with Honey Hot Sauce, White Peppercorn Gravy, Bacon Bits, Pickles & Apple  
Cider Vinegar Coleslaw.*

**\$12.00 pp**

### ***BBQ Brisket Station***

*Smoked Tender Brisket  
Served with Sweet BBQ Sauce, Carolina Mustard BBQ, Garlic Toast,  
Classic Mac & Cheese, Southern Cucumber Salad.*

**\$14.00 pp**

### ***Southern Style Shrimp & Grits***

*Blackened Shrimp, Served on Creamy Grits, with a Pablano Tomato Cream Sauce,  
Topped with Crispy Andouille Sausage & Scallions.*

**\$12.00 pp**

## **Salad Bar**

### ***Perfect Pear Signature Salad***

Artisan Greens, Roasted Pears, Candied Pecans, Gorgonzola Crumbles & Honey Balsamic Dressing

### ***Caesar Salad***

Crisp Romaine, Parmesan Cheese, House Made Croutons & Our House Made Caesar Dressing

### ***Garden Salad***

Artisan Greens, Grape Tomatoes, Red Onions, Cucumber, Croutons, Shaved Parmesan served with  
Cajun Ranch

### ***Meats guests can top their salad with***

#### ***(Choose Two)***

*Grilled Chicken*

*Blackened Salmon*

*Grilled Flank Steak*

**\$15.00 pp**



### **Italian Pasta Bar**

Choice of **Two** (2) Pasta Dishes

***Served with Traditional Caesar Salad & Garlic Herb Bread***

#### ***Roast Vegetable Pasta***

topped with Creamy Mild Goat Cheese and fresh chopped Basil

#### ***Rigatoni Campagnolo***

with Spicy Italian Sausage in a savory White Wine Tomato Broth with shaved  
Parmesan Cheese and fresh Chopped Basil

#### ***Pasta Carbonara***

with Crispy Bacon, Sweet Peas & Shitake Mushrooms finished with a creamy Alfredo  
Sauce

#### ***Summertime Pasta Primavera***

with Penne Pasta in a Bright Basil Pesto Sauce

#### ***Traditional Beef Bolognese***

Ground Beef simmered in marinara served over penne pasta with Parmesan & Red  
Pepper Flake

\$14.95 pp

### **Smashed Potato Bar**

Creamy Roasted Garlic Smashed Potatoes

Toppings: House Cheese Blend, Bacon Bits, Sour Cream, Sliced Green Onion, Brown  
Gravy & Gorgonzola Crumble.

\$6.00 pp

### **Skewer Station**

***Served with Yellow Rice & Parmesan Panzanella Salad***

#### ***Italian Balsamic Steak Skewers***

*with Romesco Sauce*

#### ***Moroccan Spiced Chicken Skewers***

*with Lemon Mint Yogurt Sauce*

#### ***Mojo Pork Skewers***

*with Dill Pickle Dijon Aioli*

\$18.00 pp



### **Taco Station**

*~Approx 2 tacos per person~*

***Margarita Grilled Chicken  
Chimichurri Marinated Skirt Steak  
Grilled Fajita Vegetables***

***Warm Flour & Corn Tortillas***

#### **Condiments to include:**

*Fresh Pico de Gallo Salsa & Grilled Pineapple Salsa  
Cilantro Pesto, Mexican Crumbling Cheese,  
Creamy Queso Sauce & Crispy Napa Cabbage*

#### ***Fiesta Chopped Salad***

*Black Bean Corn Salsa, Sweet Grape Tomatoes, Avocado.  
Tossed with Chili Lime Vinaigrette & Crispy Tortilla Strips*

**\$15.00 pp**

### **Fajita Bar**

*~Approx 2 per person~*

***Marinated Grilled Chicken***

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***Marinated Grilled Steak***

***Soft Flour Tortillas***

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***Sautéed Peppers & Onions***

#### **Condiments:**

*Sour Cream, Salsa, Shredded Cheese, Cilantro Pesto*

#### **Sides to Include:**

***Seasoned Pinto Beans & Spanish Rice***

#### ***Fiesta Chopped Salad***

*Black Bean Corn Salsa, Sweet Grape Tomatoes, Avocado.  
Tossed with Chili Lime Vinaigrette & Crispy Tortilla Strips*

**\$17.00 pp**

**Florida Fusion Station**  
**-2 of Each Item Per Person-**

**Mini Crab Cakes**

*With Mango Key Lime Aioli*

**Coconut Shrimp Ceviche**

*With Tortilla Chips*

**Pineapple Grilled Chicken Skewers**

*Ginger Orange BBQ Sauce*

**Teriyaki Beef Skewers**

*With Honey Jalapeno Aioli*

**Caramelized Plantains**

*Ginger Salt, Cotija, with Black Bean Mole Dipping Sauce*

**Pulled Pork Slider**

*Slaw, Hoisin, Spicy Mayo*

\$27.00 pp

**Sweet Station**

*Black & White Chocolate Fondue*

*With Dippers to include:*

*Mini Donuts*

*Fresh Strawberries*

*Rice Krispy Treats*

*Pretzel Sticks*

*Marshmallows*

*Shortbread*

*Pineapple Chunks*

\$6.00pp

